

Vietnamese Noodle Bowl (Bun)

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/easy-vietnamese-noodle-bowl-recipe>

Ingredients:

- 454 grams vermicelli noodles
- 1 tablespoon vegetable oil
- 1 teaspoon sambal oelek Asian chili paste
- 24 large shrimp
- 2 cups shredded lettuce
- 1/2 cucumber julienned
- 1 carrot julienned or grated
- 4 green onions thinly sliced
- 1 cup chopped peanuts
- 1 1/4 cups water
- 6 tablespoons white sugar
- 1/2 cup fish sauce
- 1/3 cup rice vinegar
- 3 cloves garlic minced
- soy sauce
- Sriracha
- chili oil

Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 109 grams
3. Cholesterol: 95 milligrams
4. Fat: 13 grams
5. Fiber: 5 grams
6. Protein: 19 grams
7. SaturatedFat: 2 grams
8. Sodium: 3150 milligrams
9. Sugar: 26 grams

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